

DARK CHOCOLATE FLAVORED A'PEELS

9960

CONFIDENTIAL



Pack types
9960C25X

Barcode
00071818996083

This information has been carefully compiled and provided in good faith and believed to be accurate and reliable to the best of our knowledge and belief. Since conditions of use of this information or use of the products supplied by us are not under our control, no guarantee or warranty, whether expressed or implied, is made. This information supersedes all previous versions, is subject to change without notice and valid until a new version is issued.

PRODUCT INFORMATION

Form	Wafers
Color	Dark brown
Flavor	Balanced, Dutched dark chocolate flavor with vanilla
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	515.9
Calories from Fat	294.0
Total Fat	33.3 g
Saturated Fat	30.1 g
Trans Fat	0 g
Cholesterol	0.6 mg
Sodium	20 mg
Total Carbohydrates	59.7 g
Dietary Fiber	4.5 g
Sugars	52.2 g
Added Sugars	50.7 g
Protein	4.3 g
Vitamin A	0 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	57 mg
Iron	5.5 mg
Potassium	465 mg

INGREDIENTS

Sugar, palm kernel and palm oils, cocoa (processed with potassium carbonate), nonfat milk, sunflower lecithin and vanilla

No synthetic colors or flavors. No hydrogenated oils.

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility.

This applies to sealed product in original Guittard packaging and does not automatically transfer to other product uses and labeling. Be aware these allergens may be present in your facility.

STORAGE & SHELF LIFE

60 - 70 degrees F (less than 50% relative humidity), well ventilated with no strong odors.

Caution: Exposure to heat or temperature fluctuations can cause surface bloom (hazy or cloudy appearance)

LOT CODE

A-BBB-CD

where A = production shift,

BBB = Julian calendar date,

C = last digit of the year,

D = production line designation (when used)

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	110 +/- 5 deg.	MacMichaels
Particle size	0.0005 - 0.0006"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	33 +/- 1%	PNMR

CONFIDENTIAL

BIOLOGICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM
Coliform	Less than 3/gm. (MPN)	MPN,AOAC/BAM
<i>E. coli</i>	Less than 3/gm. (MPN)	MPN,AOAC/BAM
<i>Salmonella spp.</i>	Negative in 750 grams	AOAC/BAM
Mold Count	100/gm. maximum	AOAC/BAM
Yeast Count	100/gm. maximum	AOAC/BAM
HACCP	Verified every 2 hours	CCP 1B - Bean roasting time and temperature for effective kill of pathogens

CHEMICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)

ALLERGENS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	PROTEIN IS PRESENT IN THE PRODUCT?	SOURCE
Tree Nuts	No	No	No	No	
Dairy Products (Milk)	Yes	Yes	Yes	Yes	Bovine
Soy	No	Yes	Yes	No	Lecithin
Peanuts	No	No	No	No	
Crustaceans, Shellfish	No	No	No	No	
Eggs	No	No	No	No	
Wheat	No	No	No	No	
Fish	No	No	No	No	
Sesame	No	No	No	No	
SENSITIZERS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	SOURCE	
Chocolate Derivatives	Yes	Yes	Yes	Cocoa	
Artificial Sweetener	No	Yes	Yes	Sucralose	
Sugar Alcohols	No	Yes	Yes	Maltitol	
Lecithin	No	Yes	Yes	Soy	
	Yes	Yes	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	Yes	Yes	Yes	Vanilla	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	No	No	Yes	Corn syrup	
	No	Yes	Yes	Non-GMO dextrose, Corn starch	
Alcohol	No				
Preservatives	No				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

<i>BHA</i>	<i>Onion</i>	<i>Yeast</i>	<i>Wheat</i>
<i>Licorice</i>	<i>Mustard</i>	<i>Latex</i>	<i>Enzymes</i>
<i>Bee pollen</i>	<i>Rubber</i>	<i>Chili</i>	<i>MSG</i>
<i>Coconut</i>	<i>Quinine</i>	<i>Gelatin</i>	<i>Honey & its derivatives</i>
<i>Garlic</i>	<i>Maize</i>	<i>Royal Jelly</i>	<i>Phytosterols or their esters</i>
<i>Sulphites</i>	<i>Tocopherols</i>	<i>Celery</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</i>		

Guittard has procedures to avoid cross-contamination of the product with the allergens not present in the product, but noted in Line and Plant - Please see attached Allergen Policy.

CONFIDENTIAL

Method used for verification - Neo-gen rapid test, every change over.

HEAVY METALS

Please see separate document.

PESTICIDE CONTROL

Pesticide storage	Pesticides, fumigants and insecticides are stored separately and accessed by trained personnel.
Type of pesticides / quantity used	Used outside facility. Occasional indoor fogging with Evergreen.
Applicator License / Certification	Alvin Oey. QAC License# 85361

PHYSICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)

EXTRANEEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes - every 2 hours	3 probes: Ferrous: 1.5 mm Brass: 2.0 mm Stainless: 2.0 mm
Magnet detection	Yes - every change over	After sieving before bagging
Sifter Dry systems	Yes - every 8 hours	Stainless steel, Screen size - 100 mesh
Screen	Yes - every 8 hours	Screen size - 100 Unit Screens used for bulk fats/oils, dry sugar, before depositing liquid chocolate
Filter	Yes - every 8 hours	100 mesh at bag filling (liquid & tank loading)
Extraneous materials	Yes	Bean cleaning and shell removal
Irradiation, X-ray	No	
Glass	No	No glass permitted in production areas; Fluorescent lamps have safety sleeves to retain any breakage; Incandescent lamps have shatter resistant bulbs.

CERTIFICATES

SQF Level 2 Certification	Yes
Allergen Policy	Yes
Kosher certification	Dairy
Organic certification	No
Non-GMO certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack types	9960C25X
Pack	25 lb carton Polyethylene liner inside corrugated carton
Closure type	Tape
Net weight	25 lb
Gross weight	26.20 lb
Outer Case Dimensions (LxWxH)	15.38 x 11.5 x 6.25"
Cube of Outer Case	0.64 cu. ft.
Inner Case Dimensions (LxWxH)	15.125 x 11.25 x 5.75"
Pallet Pattern (TlxHl)	10 x 6
Cases per Pallet	60
Cube of Inner Case	0.566 cu. ft.
Unit UPC Code	00071818996083

SAMPLE LABEL

9960C25X

DARK CHOCOLATE FLAVORED A'PEELS

Ingredients: Sugar, palm kernel and palm oils, cocoa (processed with potassium carbonate), nonfat milk, sunflower lecithin and vanilla

No synthetic colors or flavors

No hydrogenated oils

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility.

This applies to sealed product in original Guittard packaging and does not automatically transfer to other product uses and labeling. Be aware these allergens may be present in your facility.

Non GMO



00071818996083



GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com

03092021

BEST BEFORE 12/14/2023

5-555-5



Made in the USA
Net Wt 25 lb (11.36kg)